



user manual

Built-in Oven

EOB31010X

We were thinking of you
when we made this product

Welcome to the world of Electrolux

You've chosen a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. Electrolux ambition is to offer a wide variety of quality products that would make your life even more comfortable. You can look at some examples on the cover in this manual. But now it's time to study this manual and start using and enjoying the benefits from your new machine. We promise that it'll make your life a little easier. Good luck!

The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance.



General information and tips



Environmental information

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Important Safety Information



These warnings are provided for the safety of the users and those living with them. So read them carefully before installing and using the appliance. This will allow you to obtain best performance, avoid improper actions, use the appliance in complete safety and also respect the environment. If you need assistance, contact our Customer Care Department on 08705 727 727

Installation

This oven must be installed by qualified personnel to the relevant British Standards.

This oven is heavy. Take care when moving it.

Remove all packaging, both inside and outside the oven, before using the oven. Do not attempt to modify the oven in any way

During Use

This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.

Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid

touching heating elements inside the oven.

Never line any part of the oven with aluminium foil.

Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Never place plastic or any other material which may melt in or on the oven.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Do not hang towels, dishcloths or clothes from the oven or its handle.

Do not use this oven if it is in contact with water and never operate it with wet hands.

Take great care when heating fats and oils as they will ignite if they become too hot.

Always use oven gloves to remove and replace food in the oven.

Before cleaning the oven, either turn the power off or pull the mains plug out.

Ensure that all controls are in the OFF position when not in use.

Do not leave cookware containing food-stuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.

When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

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People Safety

This oven is designed to be operated by adults. Do not allow children to play near or with the oven.

The oven gets hot when it is in use. Children should be kept away until it has cooled.

This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

Maintenance and Cleaning

Only clean this oven in accordance with the instructions.

Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

The oven should be kept clean at all times. A build-up of fats or other food-stuffs could result in a fire, especially in the grill pan.

Never use steam or high pressure steam cleaners to clean the appliance.

Do not use abrasive cleaners or sharp metal scrapers. These can scratch the glass in the oven door, which may result in the shattering of the glass.

Service

This oven should only be repaired or serviced by an authorised Service Engi-


neer and only genuine approved spare parts should be used.

Environmental information

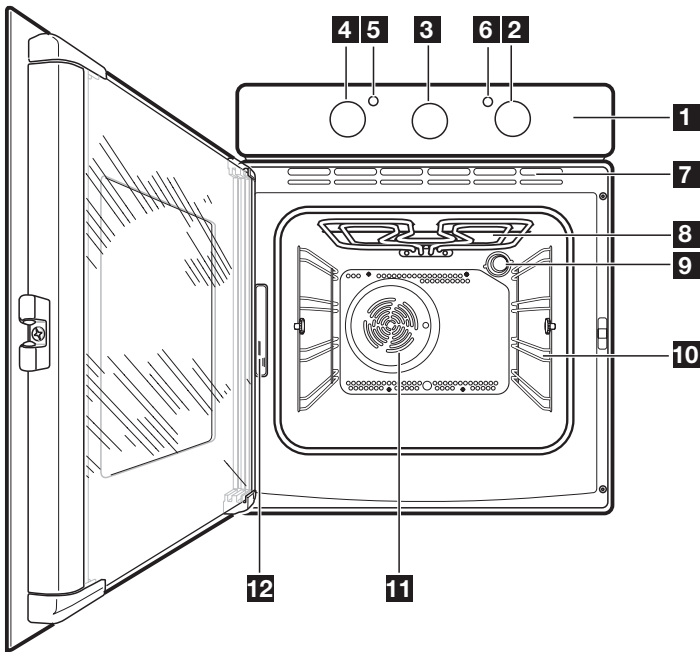
After installation, please dispose of the packaging with due regard to safety and the environment.

When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

Always keep these user instructions with the appliance. Should the appliance be passed on to third persons or sold, or if you leave this appliance behind when you move house, it is very important that the new user has access to these user instructions and the accompanying information.

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Description of the Oven

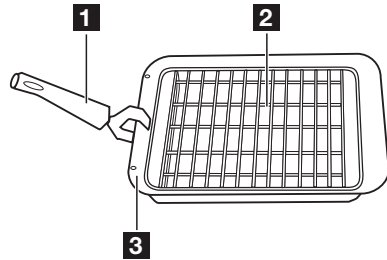
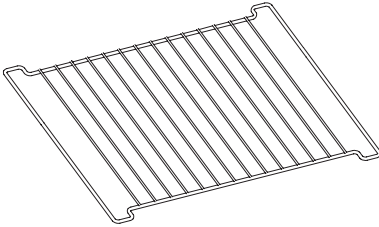


1. Control Panel
2. Oven Function Control Knob
3. End of Cooking Programmer
4. Thermostat Control Knob
5. Thermostat Control Light
6. Mains On Light
7. Air Vents for Cooling Fan
8. Grill
9. Oven light
10. Shelf supports
11. Oven Fan
12. Rating plate

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Oven accessories






Antitip shelf

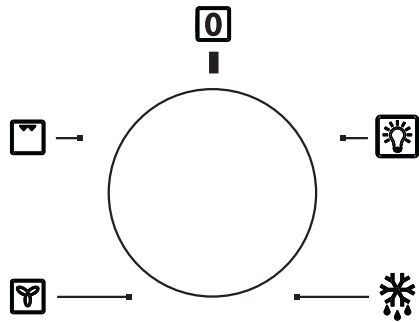


1. Removable handle
2. Grill Pan Grid
3. Grill / Roasting pan

Controls

Oven Function Control Knob

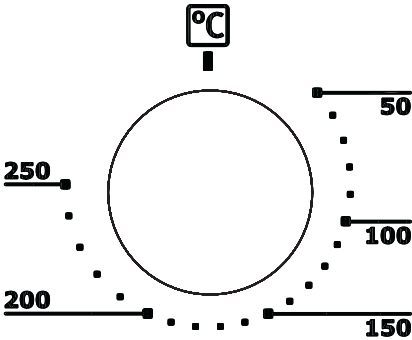
-  The oven is off
-  **Oven light** - The oven light will be on without any cooking function.
-  **Defrost Setting** - This setting is intended to assist in thawing of frozen food.
-  **Fan cooking** - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
-  **Inner grill element only** - It can be used for grilling small quantities.



Mains on Light

The mains on light will come on when the oven function control knob is set.

Thermostat Control Knob

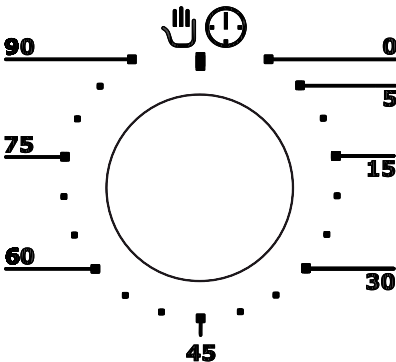


Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C.

Thermostat Control Light

The thermostat control indicator will come on when the thermostat control knob is turned. The indicator will remain on until the correct temperature is reached.


It will then cycle on and off to show the temperature is being maintained.



End of cooking programmer

This device allows you to make the oven switch off automatically once the preset time is over. An acoustic signal will be heard when the cooking is completed. The cooking duration can be set up to 90 minutes maximum.

Place food in the oven and turn the oven function control knob and the thermostat control knob on the required settings. Turn the timer knob to maximum time position ("90"), then turn it back to set the required cooking time. When the cooking time is over, an acoustic alarm will sound and the oven will switch off automatically.

Turn the timer knob on  to set the oven on manual operation.

Safety Thermostat

To prevent dangerous overheating (through incorrect use of the appliance or defective components), the oven is fitted with a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops.

Should the safety thermostat trigger due to incorrect use of the appliance, it is enough to remedy the error after the oven has cooled down; if on the other hand, the thermostat triggers because of a defective component, please contact Customer Service.

The cooling fan

The cooling fan is designed to cool the the oven and the control panel. The fan switches on automatically after a few mi-

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nutes of cooking. Warm air is blown out through the aperture near the oven door handle. When the oven is switched off, the fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.

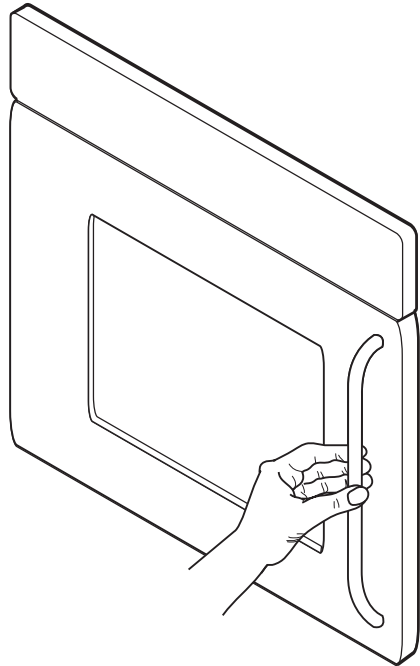


The action of the cooling fan will depend on how long the oven has been

Before the First Use



To open the oven door, always hold the handle in the centre.






Remove all packaging, both inside and outside the oven, before using the oven.

Before using for the first time, the oven should be heated up without food.

During this time, an unpleasant odour may be emitted. This is absolutely normal. It is caused by manufacturing residues.

Ensure the room is well ventilated.

1. Switch the oven function control knob to fan cooking 
2. Set the thermostat control knob to 250°C.
3. Open a window for ventilation.

Using the Oven


The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam.

This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.



However, always stand back from the oven when opening the oven

4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the inner grill function  for approximately 5-10 minutes



Then let the oven cool down. Then dampen a soft cloth with warm water and a little mild washing-up liquid and use this to clean the oven cavity.



Before using for the first time, carefully wash the oven accessories as well.

door during cooking or at the end of it to allow any build up of steam or heat to release.



When food is heated, steam is created, like in a kettle. When the steam comes into contact with the glass in the oven door, it condenses and creates water droplets.

To reduce condensation, always preheat the empty oven for 10 minutes.

We recommend you wipe the water droplets away after every cooking process.

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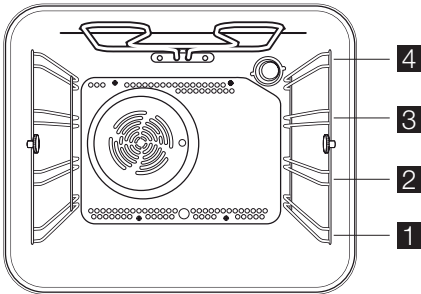
Always cook with the oven door closed. Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.

It is important that these shelves are correctly positioned as shown in the diagram.

Do not place cookware directly on the oven base.



Attention! - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners.



The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram.

Fan Cooking

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantage of cooking with this function is energy saving through:

- **Faster Preheating**

As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

- **Lower Temperatures**

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

- **Even Heating for Baking**

The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.


- Shelf positions are not critical, but make sure the shelves are evenly spaced.

- When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.
- When the oven is full, you may need to allow slightly longer cooking time.
- When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.
- The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature, if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.
- When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.

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- The meat tin should not be placed on a heated hotplate as this may cause the enamel to crack.
- The food should be turned over during cooking, as required.

How to use the Fan Oven

1. Turn the oven function control knob to symbol 
2. Turn the thermostat control to the required temperature.

Things to note


- The oven light will come on when the oven function control knob is set.
- The oven fan will operate continually during cooking.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

Grilling

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air and to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats
- When toasting bread, we suggest that the top runner position is used.

How to use the Inner Grill Element


The inner grill provides quick direct heat to the central area of the grill pan. By using the inner grill element for cooking small quantities, it can help to save energy.

1. Turn the oven control function knob on symbol 
2. Turn the thermostat control knob on the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.

How to Use Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting. This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

1. Turn the oven function control knob to symbol 
2. Ensure the thermostat control knob is in the OFF position.

Hints and Tips

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

On baking:

Cakes and pastries usually require a medium temperature (150°C-200°C) and therefore it is necessary to preheat the oven for about 10 minutes.

Do not open the oven door before 3/4 of the baking time has elapsed.

Shortcrust pastry is baked in a spring-form tin or on a tray for up to 2/3 of the baking time and then garnished before being fully baked. This further baking time depends on the type and amount of topping or filling. Sponge mixtures must separate with difficulty from the spoon. The baking time would be unnecessarily extended by too much liquid.

If two baking trays with pastries or biscuits are inserted into the oven at the same time, a shelf level must be left free between the trays.

If two baking trays with pastries or biscuits are inserted into the oven at the same time, the trays must be swapped and turned around after about 2/3 of the baking time.

On Roasting:

Do not roast joints smaller than 1 kg. Smaller pieces could dry out when roasting. Dark meat, which is to be well done on the outside but remain medium or rare inside, must be roasted at a higher temperature (200°C-250°C).

White meat, poultry and fish, on the other hand, require a lower temperature (150°C-175°C). The ingredients for a sauce or gravy should only be added to the roasting pan right at the beginning if the cooking time is short. Otherwise add them in the last half hour.

You can use a spoon to test whether the meat is cooked: if it cannot be depressed, it is cooked through. Roast beef and fillet, which is to remain pink inside, must be roasted at a higher temperature in a shorter time.

If cooking meat directly on the oven shelf, insert the roasting pan in the shelf level below to catch the juices. Leave the joint to stand for at least 15 minutes, so that the meat juices do not run out.

To reduce the build up of smoke in the oven, it is recommended to pour a little water in the roasting pan. To prevent condensation forming, add water several times. The plates can be kept warm in the oven at minimum temperature until serving.

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Do not line the oven with aluminium foil and do not place a roasting pan or baking tray on the floor, as otherwise the oven enamel will be damaged by the heat build-up.

Note the settings of your first cooking or roasting experiments to gain experience for later preparation of the same dishes. Based upon your own experiences you will be able to alter the values given in the tables.

Cooking times

Cooking times can vary according to the different composition, ingredients and amounts of liquid in the individual dishes.


Cooking chart


Fan Cooking

to pre-heat the oven for about 10 minutes before cooking.




Cooking times in the table do not include pre-heating. We recommend

Type of dish	Fan Cooking 	temp °C	Cooking time in minutes	Notes
CAKES				

Type of dish	Fan Cooking		Cooking time in minutes	Notes
		temp °C		
Whisked recipies	2 (1 and 3)*	160	45-60	In cake mould
Shortbread dough	2 (1 and 3)*	160	20-30	In cake mould
Butter-milk cheese cake	2	165	60-80	In cake mould
Apple cake (Apple pie)	2	160	90-120	In cake mould
Strudel	2	160	60-80	In baking tray
Jam- tart	2	180	40-45	In cake mould
Fruit cake	2	150	60-70	In cake mould
Sponge cake	2 (1 and 3)*	165	30-40	In cake mould
Christmas cake	2	150	120-150	In cake mould
Plum cake	2	160	50-60	In bread tin
Small cake	2 (1 and 3)*	170	20-35	In baking tray
Biscuits	2 (1 and 3)*	150	20-30	In baking tray
Meringues	2 (1 and 3)*	150	60-90	In baking tray
Buns	2 (1 and 3)*	190	12-20	In baking tray
Pastry: Choux	2 (1 and 3)*	170	25-35	In baking tray
Plate tarts	2	170	45-70	In cake mould
Rich fruit cake	2	150	110-120	In cake mould
Victoria sandwich	2	170	40-55	In cake mould
BREAD AND PIZZA				
White bread	2	185	60-70	In bread tin
Rye bread	1	180	30-45	In baking tray
Bread rolls	2 (1 and 3)*	175	25-40	In baking tray
Pizza	2	200	20-30	In baking tray
Scones	2	190	10-20	In baking tray
FLANS				
Pasta flan	2 (1 and 3)*	175	40-50	In mould
Vegetable flan	2 (1 and 3)*	175	45-60	In mould
Quiches	2 (1 and 3)*	180	35-45	In mould
Lasagne	2	200	25-35	In mould
Cannelloni	2	200	25-35	In mould
Yorkshire pudding	2	200	20-25	6 pudding mould
MEAT				

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Type of dish	Fan Cooking		Cooking time in minutes	Notes
		temp °C		
Beef	2	175	50-70	On grid
Pork	2	175	100-130	On grid
Veal	2	175	90-120	On grid
English roast beef rare	2	200	50-60	On grid
medium	2	200	60-70	On grid
well done	2	170	70-80	On grid
Shoulder of pork	2	160	120-150	With rind
Shoulder of pork	2	160	100-120	2 pieces
Shin of pork	2	175	110-130	Leg
Lamb	2	200	70-85	Whole
Chicken	2	160	210-240	Whole
Turkey	2	175	120-150	Whole
Duck	2	160	150-200	Whole
Goose	2	175	60-80	Cut in pieces
Rabbit	2	175	150-200	Cut in pieces
Hare	2	175	90-120	Whole
Pheasant	2	170	150	in bread pan
Meat loaf				
FISH				
Trout/Sea bream	2 (1 and 3)*	175	40-55	3-4 fishes
Tuna fish/Salmon	2 (1 and 3)*	175	35-60	4-6 fillets


If you wish to cook more than one dish at the same time, we suggest that you change the cooking levels of your dishes during the last 5-10 minutes in order to obtain a more uniform colour of your dishes. (*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets. Shelf positions are counted from bottom of the oven.

Grilling



Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g.		temp.°C	1st side	2nd side
Fillet steaks	4	800	3	250	12~15	12~14

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g.		temp.°C	1st side	2nd side
Beef-steaks	4	600	3	250	10~12	6~8
Sausages	8	/	3	250	12~15	10~12
Pork chops	4	600	3	250	12~16	12~14
Chicken (cut in two)	2	1000	3	250	30~35	25~30
Kebabs	4	/	3	250	10~15	10~12
Chicken (breast)	4	400	3	250	12~15	12~14
Hamburger ¹⁾	6	600	2	250	20-30	
Fish (fillets)	4	400	3	250	12~14	10~12
Sandwiches	4~6	/	3	250	5~7	/
Toast	4~6	/	3	250	2~4	2~3

1) Preheat 5'00''

Cleaning and Maintenance



Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Important: Before carrying out any cleaning operation, the appliance must be disconnected from the power supply.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little mild washing-up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans

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- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used. Do not use paint scrapers to remove soilage.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

Oven Cavity

The enamelled base of the oven cavity is best cleaned whilst the oven is still warm. Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.


DO NOT attempt to clean catalytic liners.


Care of Catalytic Liners

As cooking produces oil, fats, splashes of food, etc., catalytic enamel destroys them. To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure con-

tinued good performance from the Catalytic liners.

To clean the oven cavity, proceed as follows:

1. Remove the oven accessories, if present (e.g. pans, grids, baking tray, dripping pan, etc.). Do not leave anything inside the oven.
2. Turn the oven function control knob to the fan cooking function 
3. Turn the thermostat control to 250° C.
4. Allow the oven to run empty for approximately 45 minutes.
5. Open a window for ventilation.

This procedure should be repeated with the inner grill cooking function grill  for approximately 5 minutes.

If the oven cavity is cold, let the oven run for 60 minutes.



Do not attempt to clean catalytic enamel.

Hints and Tips

- Manual cleaning of the Catalytic liner is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- Slight discolouration and polishing of the Catalytic surface may occur in time. This does not affect the Catalytic properties in any way.
- Follow the recommendations in "Cooking to reduce soilage".

Cooking to reduce soilage

Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking to lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage. It is NOT necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

Do use the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Catalytic' liner.

Shelf Supports and Catalytic Panels

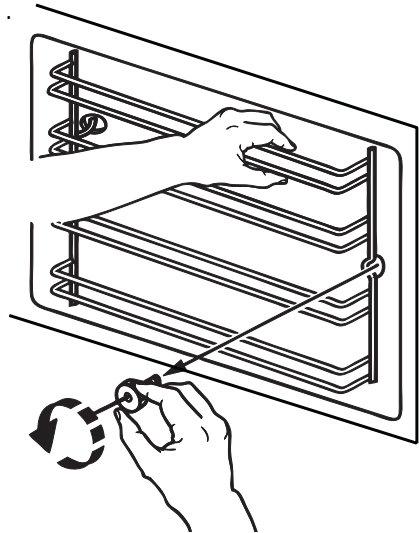
The shelf supports and the catalytic panels can be removed for easy cleaning.



Make sure the appliance is completely cooled before carrying out this operation.

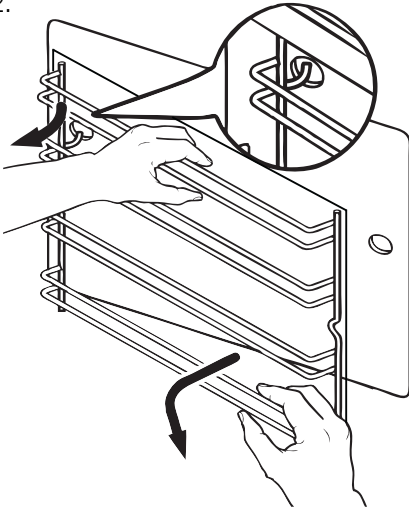
Proceed as follows:

1.



remove the front screw while keeping the shelf support and the catalytic panel in position with the other hand;

2.



keep the shelf support and the catalytic panel in position and lift them with a hand while disengaging the rear hook. Take off the shelf support and the catalytic panel ; Clean the shelf supports on the outside only with commercially available detergents.

Important: The telescopic shelf supports must not be cleaned in the dishwasher.

Attention: the rollers must not be greased.

3. once the cleaning is carried out, fit the shelf support and the catalytic panel together and mount them following the procedure in reverse.

Please, ensure the retaining nuts are secure when refitting the shelf support and the catalytic panel.

Cleaning the oven door

These instructions refer to the oven door as supplied by the manufacturer.



If the oven door has been reversed on your request or due to the requirements of the installation, the use of right/left must also be transferred to the other side.

We recommend you remove the inner door pane before cleaning. Please follow the instructions below.

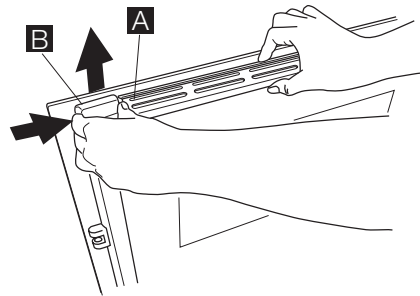


Fig. 1: With the right hand hold the perforated aluminium plate ("A") in position and with the left hand remove the retainer "B" of the inner pane. Then to unlock the retainer, press it to the right and then pull it upwards.

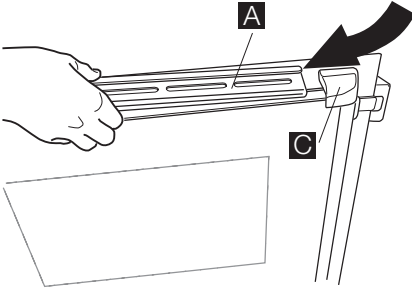


Fig. 2: Pull the perforated aluminium plate "A" out of the retainer "C".

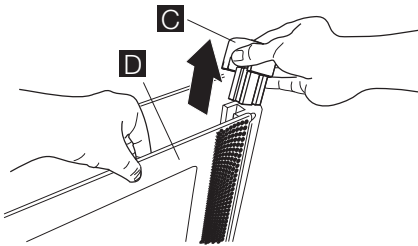


Fig. 3: With the left hand hold the inner pane "D" in position and pull out the retainer "C".



Hold onto the pane "D" tightly, so that it does not tilt and fall out.

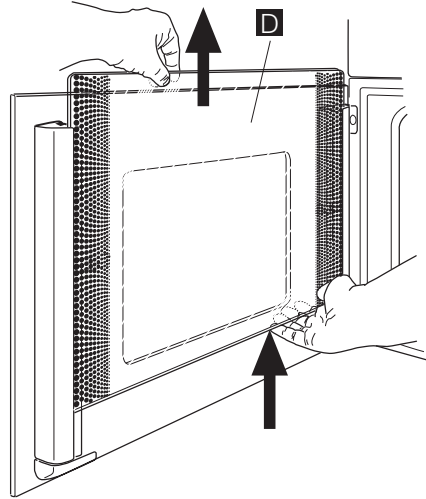


Fig. 4: Then take hold of the inner pane "D" securely with both hands and push it out upwards.

Once the inner pane has been removed, clean the door and the pane. Clean the glass pane with warm water only. Do not use rough cloths, scouring pads, steel wool, acids or abrasive products, so that the surfaces of the glass pane and the door are not damaged. After cleaning, re-insert the inner pane.



The inner pane "D" must be arranged with the decorated surface to the inner side of the door. The slight roughness of the printing must not be discernible when you stroke your fingers over the visible surface.

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After reinserting the inner pane, adjust the retainer "C", then:

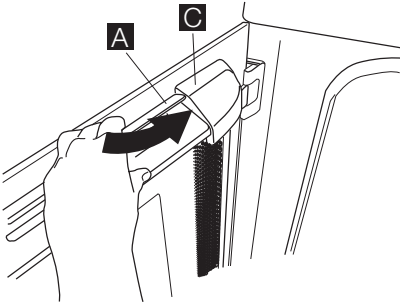


Fig. 5: insert the right end of the perforated aluminium plate "A" into the recess in the retainer "C".

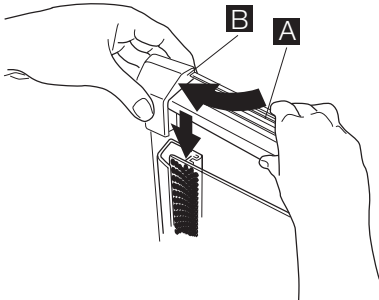


Fig. 6: Then insert the left end of the perforated aluminium plate "A" into the recess in the retainer "B".

Insert the retainer "B" at this point and check that everything is securely fastened and firm.

Appliances in stainless steel or aluminium

We recommend you only clean the oven door with a wet sponge and then dry it afterwards with a soft cloth. Never use scourers, acids or harsh abrasives, as

these can damage the surface. Clean the panel with the same care.



DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.



If necessary, it is possible to reverse the oven door. This operation should be carried out by authorized personnel ONLY.

Customers are recommended not to carry out this operation themselves. This will be a chargeable visit.

Replacing The Oven Light

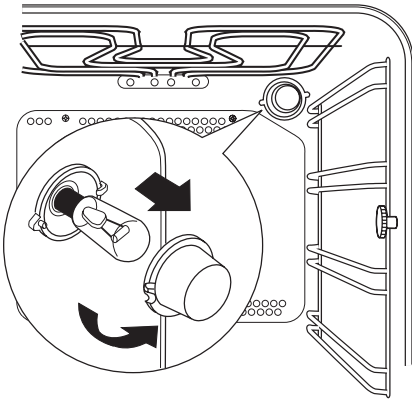
Disconnect the appliance.

If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15 W/25 W,
- Electric rate: 230 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Service Force Centre.

To replace the faulty bulb:



1. Ensure the oven is isolated from the electrical supply.
2. Push in and turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover and restore the electrical supply.

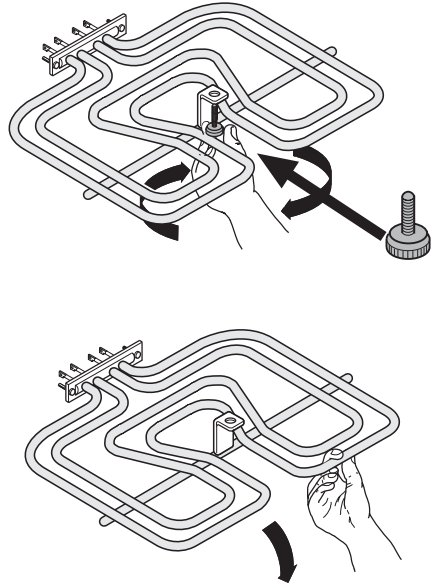
Grill heating element

This model has been fitted with a hinged grill element to make the roof of the oven especially easy to clean.



Before proceeding ensure the oven is cool and disconnected from the electricity supply.

Proceed as follows:



1. Undo the screw fastening the grill element. When carrying out this operation for the first time, we recommend using a screwdriver.
2. Then gently pull the grill downwards to allow access to the oven roof.
3. Clean the oven roof with a suitable cleaner and wipe dry before returning the hinged grill element to its original position.
4. Gently push up the grill element into place and firmly screw into place the holding nut.



Ensure the holding nut on the grill

element is properly tightened so that it does not fall down when in use.


Something not working

If the oven is not working correctly, please carry out the following checks, before contacting your local Service Centre.



IMPORTANT: If you call out an engineer to a fault listed below, or to

repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

PROBLEM	SOLUTION
The oven is not switching on.	<ul style="list-style-type: none">• Check that both a cooking function and temperature have been selected• Check that the end of cooking programmer is set on "manual operation" • Check whether the appliance is correctly connected and the socket switch or the mains supply to the oven is ON
The oven temperature light does not come on	<ul style="list-style-type: none">• Select a temperature with the thermostat control knob• Select a function with the oven function control knob
The oven light does not come on.	<ul style="list-style-type: none">• Select a function with the oven function control knob• Check the light bulb, and replace it if necessary (see "Cleaning and maintenance")

PROBLEM	SOLUTION
It takes too long to cook the dishes or they cook too quickly.	<ul style="list-style-type: none"> • The temperature may need adjusting • Following the advice contained in these instructions, especially the section "Using the Oven".
Steam and condensation settle on the food and in the oven cavity.	<ul style="list-style-type: none"> • When the cooking process is completed, do not leave the dishes standing in the oven for longer than 15-20 minutes
The oven fan is noisy.	<ul style="list-style-type: none"> • Check that shelves and bakeware are not vibrating in contact with the oven back panel

Technical data



The oven must be installed according to the instructions supplied.



This oven must be installed by qualified personnel to the relevant British Standards.

Heating element ratings

Convection element	2,000 W
Inner Grill element	1,650 W
Oven Light	25 W
Cooling Fan	25 W

Convection Fan	25 W
Total Rating	2,075 W
Supply voltage (50 Hz)	230 V

Dimensions of the recess

Height	under top	mm 593
Height	in column	mm 580

Width	mm 560
Depth	mm 550

Oven

Height	mm 335	Oven	53 l
Width	mm 395	capacity	
Depth	mm 400		

Electrical Connection

The oven is designed to be connected to 230 V (50 Hz) electricity supply. The oven has an easily accessible terminal block which is marked as follows:
Letter L - Live terminal
Letter N- Neutral terminal
⊕ or E-Earth terminal



THIS OVEN MUST BE EARTHED

The cable used to connect the oven to the electrical supply must comply to the specifications given below. It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point. The yellow and green earth cable should be 2-3 cm longer than the other cables.



After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.

For UK use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
13 A socket outlet	2.5 mm ²	3 core butyl insulated	13 A min .
13 A spur box	2.5 mm ²	3 core butyl insulated	13 A min .
Oven Control Circuit	2.5 mm ²	PVC/PVC twin and earth	15 A min. 20 A max.

For Europe use only

Min. size Cable/ flex	Cable / flex type	Fuse
2.5 mm ²	H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F	15 A

Instructions for Building In

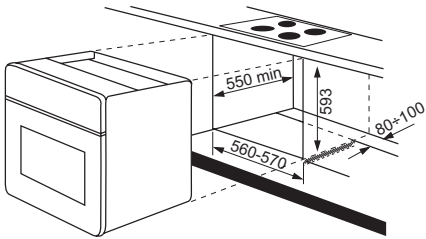
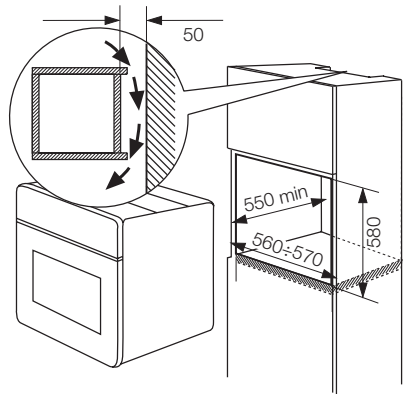
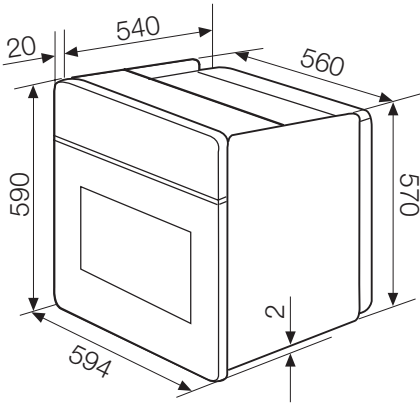
Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

Building in

The surround or cabinet into which the oven will be built must comply with these specifications:

- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60 °C above ambient;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

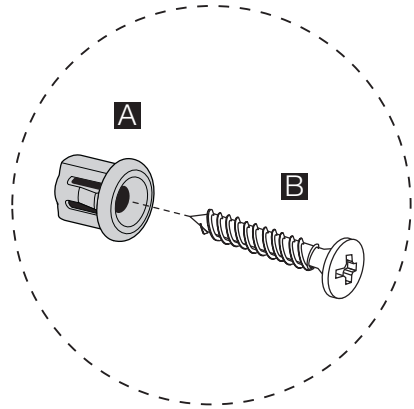
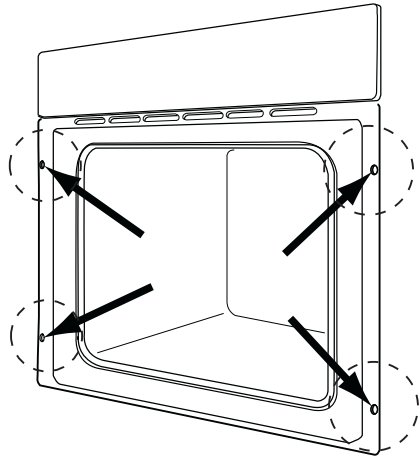
30 electrolux **instructions for building in**



Dimensions of the oven and recess required are given in the relevant diagrams.

Securing the Appliance to the Cabinet

1. Open the oven door .
2. Fasten the oven to the cabinet placing the four distance holders (letter **A**) which fit exactly into the holes in the frame and then fit the four wood screws (letter **B**) provided.



Guarantee/Customer Service

GREAT BRITAIN & IRELAND
Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase

this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning

0870 5 929 929

Your telephone call will be automatically routed to the Service Force Centre covering your postcode area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at

www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "What to do if..."

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear concise details of the fault.
4. The model and Serial number of the appliance (found on the rating plate).
5. The purchase date.

Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care

For general enquiries concerning your Electrolux appliance, or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.electrolux.co.uk

Customer Care Department Electrolux
 Major Appliances Addington Way Luton
 Bedfordshire, LU4 9QQ

	Tel:
Electrolux	08705 950 950 (*)
AEG-Electrolux	08705 350 350 (*)
Zanussi-Electrolux	08705 727 727 (*)

(*) Calls may be recorded for training purposes
For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd Long Mile
 Road, Dublin 12, Republic of Ireland Tel:
 +353 (0)1 4090751 Email:
 service.eid@electrolux.ie

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this

particular model or range of appliances.




- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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